


Random holiday cookie recipe is random.



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<https://standuponit.livejournal.com/2010-12-19> 17:44:00

MOOD: 😊 content

MUSIC: Garbage - Happy Home

"Peeling Bells" cookies:

This is a thing my mom used to do.

2 cups flour
6 tbsp butter
3/4 cup sugar
1 tbsp milk
1/2 tsp baking powder
1/3 cup shortening
1 egg
1 tsp orange zest
1 tsp vanilla

Half-cherries. Mom used maraschino cherries: I use brandied ones.

Combine flour and baking powder.

Cream sugar, butter, and shortening until fluffy, then beat in egg, milk, and vanilla before adding flour. Cover and chill 30 minutes before shaping into rolls about two and a half inches in diameter. Wrap well, chill for several hours or overnight. Slice into 1/4 inch rounds and place a half-cherry on whatever you arbitrarily decide is the bottom of each cookie. Let the rounds stand for an additional 8-10 minutes, then fold in both sides of the "top" to meet each other and make a bell shape (the cherry forms the clapper).

Bake at 350 degrees for 12-14 minutes. See if you can save any for the holiday party. *Just see if you can.*

Failure Modes: They're tough: you overbeat them, or put the flour in too soon. They're burned on the bottoms: you overcooked them. They didn't get kind of fluffy-crispy: baking powder is old.

TAGS: [recipes](#)



Away with the dull drudgery of workaday tiday waves!

I believe this is a significant advance in pot pie technology. Make your pie crust. Par-cook

As easy as-- no, really.


I was talking about the chicken pot pie I was making on Twitter, and it turns out, a lot of people

New England Brown Bread recipe

...because my friends were talking about it on Twitter the other week, and I got hungry.

7 comments




 [trollcatz](#)

[December 19 2010, 23:19:33 UTC](#) [COLLAPSE](#)

Those sound pretty darn perfect, man.

(And this is maybe not the right thing to say, or the right way to say it, but sometimes I kinda miss your mom.)



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[December 19 2010, 23:24:02 UTC](#) [COLLAPSE](#)

Yeah, me too.

Funny thing is the cherries make 'em taste a little bit like almonds, somehow.

Tomorrow you can tell me if you taste it too. And then you can come back here and drink chili verge margaritas. For the vitamin C. Yeah, that's it. (I'll make mine virgin.)



 [trollcatz](#)

[December 20 2010, 14:50:07 UTC](#) [COLLAPSE](#)

Um. Chazzie?

Maybe it's just that I've been radicalized. But these don't really look like... bells.

Unless they're, you know, Georgia O'Keeffe "bells."



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[December 20 2010, 14:50:26 UTC](#) [COLLAPSE](#)

Shush. Eat your cookies.




[ace_cub_reportr](#)

[December 20 2010, 15:16:46 UTC](#) [COLLAPSE](#)

Give the Cowboy a couple of extra. He looks like he could use 'em.



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[December 20 2010, 15:55:17 UTC](#) [COLLAPSE](#)

We have rum balls for that.

I own
an almanac.



[trinker](#)

[December 24 2010, 20:22:45 UTC](#) [COLLAPSE](#)

Thank you! I am an abysmal failure at translating verbal descriptions to stuff like that, so your complaint helped the visualization immensely.